

## Thursday 24th September – Lunch

|                                                                                         |        |
|-----------------------------------------------------------------------------------------|--------|
| Sicilian Green Olives                                                                   | 10     |
| House Made Focaccia - <i>Cobram Estate Coratina</i>                                     | 4pp    |
| Coral Trout Tartare on Crostini - <i>Parsley &amp; Caper Leaf</i>                       | 9ea    |
| Po Valley Calvisius Tradition Caviar (10g) - <i>Mascarpone &amp; Pane Carasau</i>       | 59     |
| James's Merimbula Sydney Rock Oysters - <i>Cabernet Mignonette</i>                      | 51/102 |
| Crudo of Albacore Tuna - <i>Green Olives &amp; Pistachio</i>                            | 34     |
| Bigeye Tuna Tartare - <i>Eggplant, Calabrese Chilli &amp; Bergamot</i>                  | 34     |
| Crudo of Shark Bay Scallops - <i>Ciambotta of Eggplant &amp; Red Pepper</i>             | 34     |
| Salad of Roasted Beetroot - <i>Gorgonzola, Walnuts &amp; Saba</i>                       | 28     |
| Spring Salad - <i>Snow Peas, Sugar Snap Peas, Pistachio &amp; Fresh Buffalo Curd</i>    | 28     |
| Grilled New Season Asparagus – <i>Almond Puree, Parmesan &amp; Burnt Butter</i>         | 30     |
| Burraduc Farm Buffalo Mozzarella - <i>Globe Artichoke Caponata</i>                      | 36     |
| Vitello Tonnato - <i>Poached Veal, Tuna Mayonnaise &amp; Hand-Rolled Grissini</i>       | 34     |
| CopperTree Beef Fillet Tartare - <i>Nduja, Capers and Crostini</i>                      | 34     |
| Grilled Spencer Gulf King Prawns - <i>Garlic Butter &amp; Fermented Chilli</i>          | 45     |
| Bruce's Grilled Corner Inlet Calamari - <i>Soft Polenta &amp; Nduja</i>                 | 34     |
| Bruce's Crumbed Corner Inlet Calamari – <i>Lemon Mayonnaise &amp; Parsley</i>           | 42     |
| Tortelli alla Lombarda - <i>Pumpkin, Walnuts &amp; Sage Butter</i>                      | 34     |
| Goat Cheese Tortellini - <i>King Prawns, Pine Nuts &amp; Currants</i>                   | 45     |
| Tagliolini - <i>Blue Swimmer Crab, Garlic, Chilli &amp; Lemon</i>                       | 49     |
| Corzetti - <i>Guanciale, Broad Beans &amp; Yellow Cherry Tomatoes</i>                   | 36     |
| Maccherone Lungo - <i>Mishima Beef Ragu, Onion &amp; Pancetta</i>                       | 36     |
| Orecchiette - <i>Pork Sausage, Silverbeet &amp; San Marzano</i>                         | 39     |
| Agnolotti del Plin – <i>Filled with Veal, Rabbit &amp; Guinea Fowl</i>                  | 42     |
| Eggplant Parmigiana                                                                     | 35     |
| Livornese Seafood Stew - <i>Mussels, Pipis, King Prawns, Calamari &amp; Coral Trout</i> | 49     |
| Ben's Coral Trout - <i>Broad Beans, Pistachio &amp; Mint</i>                            | 75     |
| Craig's Bigeye Tuna Steak - <i>Fennel, Blood Orange &amp; Pistachio Agrodolce</i>       | 55     |
| New Zealand John Dory alla Puttanesca - <i>Cherry Tomato, Anchovy &amp; Olives</i>      | 65     |
| Chicken 'al Mattone' - <i>Chilli, Garlic &amp; Rosemary</i>                             | 45     |
| Parmesan Crumbed Veal Cotoletta                                                         | 69     |
| Brasato of David Blackmore Wagyu Cheek – <i>Celeriac Puree &amp; Gremolata</i>          | 67     |
| 220g CopperTree Farms Grass Fed Hereford Fillet                                         | 69     |
| 400g CopperTree Farms Grass Fed Hereford Scotch Fillet                                  | 125    |
| 500g CopperTree Farms Grass Fed Hereford Bone-In Sirloin                                | 160    |
| 600g Dry Aged CopperTree Farms Grass Fed Hereford Ribeye                                | 190    |
| <i>Steaks served with Salsa Rossa and Salmoriglio</i>                                   |        |
| Mixed Leaves - <i>Chardonnay Vinaigrette</i>                                            | 12     |
| Broad Leaf Rocket & Parmesan                                                            | 14     |
| Salad of Fennel, Pistachio & Blood Orange                                               | 14     |
| Salad of Sugarloaf Cabbage - <i>Reggiano &amp; Aged Balsamic Vinegar</i>                | 16     |
| Broccolini & Fioretto - <i>Reggiano, Cobram Estate Coratina &amp; Lemon</i>             | 16     |
| Braised Peas - <i>San Marzano, Prosciutto San Daniele &amp; Chilli</i>                  | 16     |
| Jerusalem Artichokes - <i>Mascarpone &amp; Buttermilk</i>                               | 18     |
| Twice Cooked Potato Rosti                                                               | 16     |

We are proud to source all our seafood from Australian and New Zealand waters.

Please inform our staff of any food allergies or dietary requirements before ordering.

All credit and debit card incur a surcharge at the rate of your provider.  
Tables of 8 and over incur a 10% discretionary service charge.  
Sunday surcharge 10%.  
Public holiday surcharge 15%.

While we take care to accommodate allergy requests, our kitchen handles common allergens, therefore we cannot guarantee that any dish is completely free from allergens or cross-contamination.